

Recommended Cooling Procedures

Wisconsin Food Code Fact Sheet #8

When cooling batches or pieces of hot food, reduce the size or volume of the hot food, and place the smaller amount in shallow stainless steel pans. Then using one of the following methods:

Cool hot food from 140° to 70° F or less within two (2) hours and 41° F or less within another four (4) hours.

- Place the pans in larger pans of ice or in an ice bath within a food prep sink, stir the foods as they cool, then place the food in shallow pans in a refrigerator. **Thick food should be placed in pans two inches deep or less, thin foods in pans three inches deep or less.**
- Place pans in cooler so air circulates around them. Cover pans loosely to maintain air-flow, then tightly cover once food product has been cooled.
- Place the food in a quick chill unit (blast chiller), tumbler chiller, or

cold-jacketed kettle to cool. Never use the freezer to cool foods.

- Use cooling paddles to stir food, or add ice as an ingredient to aid in cooling of food.
- Label cooled and stored foods with the date and time they were prepared, or a use-by date. If the food is not used within seven (7) days, discard it.
- Record cooling times required for each type of food prepared and add the cooling procedures to the recipe procedures.



Holding Cold Food

- Use only cold-holding equipment that maintain food at 41°F or less.
- Hold ready-to-eat cold foods in pans or plates, never directly in ice. Ice chilling systems should drain liquid away from the food and drip pans should be sanitized after each use.
- Monitor/Measure the temperatures every two (2) hours.